

PENGARUH IMBANGAN TEPUNG TAPIOKA DAN TEPUNG KEDELAI TERHADAP KUALITAS KIMIA DAN SENSORIS SOSIS DAGING AYAM

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INTISARI

Kebutuhan protein ditingkatkan melalui sosis daging ayam dengan imbangan tepung tapioka dan tepung kedelai. Penelitian ini bertujuan untuk mengetahui pengaruh imbangan tepung tapioka dan tepung kedelai terhadap kualitas kimia dan sensoris sosis daging ayam. Pembuatan sosis daging ayam menerapkan imbangan tepung tapioka dan tepung kedelai dengan perbandingan 100:0, 75:25, 50:50, 25:75, dan 0:100. Pengulangan dilakukan sebanyak 5 kali. Uji kimia menggunakan *Near Infrared Reflectance Spectroscopy* dan uji sensoris menggunakan skala hedonik. Variabel yang diamati adalah kadar air, protein, lemak, kolagen sebagai parameter kimia serta warna, aroma, rasa, tekstur, dan daya terima sebagai parameter sensoris. Data kimia dianalisis menggunakan analisis statistik variansi pola searah dan diuji lanjut menggunakan *Duncan's Multiple Range Test*, sedangkan data sensoris dianalisis menggunakan *Kruskal-Wallis Test*. Hasil penelitian menunjukkan bahwa imbangan tepung tapioka dan tepung kedelai berpengaruh nyata ($P < 0,05$) terhadap peningkatan kadar protein, namun menyebabkan penurunan aroma, rasa, tekstur, dan daya terima dari sosis daging ayam. Kadar protein secara berurutan sebesar 21,01%, 21,73%, 22,34%, 22,34%, dan 22,09%. Aroma sosis secara berurutan sebesar 6,85%, 5,95%, 6,23%, 6,08%, dan 6,03%. Rasa sosis secara berurutan sebesar 6,55%, 6,78%, 6,28%, 5,50%, dan 5,55%. Tekstur sosis secara berurutan sebesar 5,80%, 5,90%, 6,15%, 5,70%, dan 5,05%. Daya terima secara berurutan sebesar 6,50%, 6,45%, 6,45%, 6,03%, dan 5,60%. Berdasarkan hasil yang diperoleh dapat disimpulkan bahwa imbangan tepung tapioka dan tepung kedelai yang terbaik adalah 50:50.

Kata kunci: Sosis ayam, Tepung kedelai, Kimia, Sensoris

THE EFFECT OF THE BALANCE OF TAPIOCA FLOUR AND SOYBEAN FLOUR ON THE CHEMICAL AND SENSORY QUALITY OF CHICKEN SAUSAGES

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ABSTRACT

Protein intake is increased through chicken meat sausages made with a blend of tapioca flour and soybean flour. This study aims to determine the effect of the ratio of tapioca flour to soybean flour on the chemical and sensory quality of chicken sausages. Chicken sausage production utilized blends of tapioca flour and soybean flour in the following ratios: 100:0, 75:25, 50:50, 25:75, and 0:100. Each treatment was replicated five times. Chemical analysis was conducted using Near-Infrared Reflectance Spectroscopy and sensory evaluation was performed using a hedonic scale. The observed variables were moisture content, protein, fat, and collagen as chemical parameters, as well as color, aroma, taste, texture, and acceptability as sensory parameters. The chemical data were analyzed using One Way Analysis of Variance (ANOVA) and further tested using Duncan's Multiple Range Test, while the sensory data were analyzed using the Kruskal-Wallis Test. The results of the study indicate that the ratio of tapioca flour to soybean flour has a significant effect ($P < 0.05$) on increasing protein content, but results in a decrease in aroma, taste, texture, and acceptability of the chicken sausages. The protein content was 21,01%, 21,73%, 22,34%, 22,34%, and 22,09%, respectively. The aroma of the sausages was 6,85%, 5,95%, 6,23%, 6,08%, and 6,03%, respectively. The taste of the sausages was 6,55%, 6,78%, 6,28%, 5,50%, and 5,55%, respectively. The texture of the sausages was 5,80%, 5,90%, 6,15%, 5,70%, and 5,05%, respectively. Acceptability was 6,50%, 6,45%, 6,45%, 6,03%, and 5,60%, respectively. Based on the results obtained, it can be concluded that the optimal ratio of tapioca flour to soybean flour is 50:50.

Keywords: Chicken sausage, Soybean flour, Chemical, Sensory